

Apple Raisin Bread with Pecan Praline Topping

This Apple Raisin Bread is a dense, hearty, and moist loaf, jam-packed with apples, raisins, and no shortage of cinnamon and spices! The pecan praline topping is what you never knew your fave quick bread was missing - it's sweet, crumbly, and crunchy, with lots of brown sugar, butter, and pecans!

Ingredients

For Apple Raisin Bread

- 2 cups all-purpose flour
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 2 tsp. cinnamon
- 1/2 tsp. apple pie spice
- 1/4 tsp. ginger
- 1/2 tsp. salt
- 1 cup sugar
- 1 cup sour cream
- 2 eggs
- 2 tsp. vanilla
- 2 cups chopped, peeled Granny Smith apples
- 1 cup chopped pecans
- 2/3 cup raisins

For Pecan Praline Topping

- 1/2 cup butter
- 1/2 cup packed brown sugar
- 1/2 tsp. cinnamon
- 1/2 cup pecan halves

Instructions

For Apple Raisin Bread

1. In a large bowl, whisk together flour, baking powder, baking soda, cinnamon, apple pie spice, ginger, and salt.
2. In a medium bowl, whisk together sugar, sour cream, eggs, and vanilla.
3. Add the wet ingredients to the dry ingredients and stir until just combined.
4. Fold in apples, pecans, and raisins.
1. Spread batter into a greased 9x5-inch loaf pan.
2. Bake at 350 degrees for 45-55 minutes, or until edges are golden brown, and a toothpick inserted near the center comes out clean.

3. Cool in pan for 15 minutes before removing to a wire rack to cool completely.
4. Prepare pecan praline topping.

For Pecan Praline Topping

1. In a small saucepan over medium heat, combine butter and brown sugar.
2. Watching closely, bring mixture to a simmer, stirring constantly.
3. Simmer for two minutes, making sure sugar is dissolved, then remove from heat.
4. Stir in cinnamon and pecans.
5. Spoon over cooled bread, and allow to set, about 10 minutes.
6. Cut and serve.